

Article - Health - General

[\[Previous\]](#)[\[Next\]](#)

§21-330.

(a) A low calorie frozen dessert that contains powders or dry mixes of pasteurized whey, reduced mineral whey, whey protein concentrate, reduced lactose whey, or optional caseinates and is rehydrated with potable water before freezing is not required to be repasteurized.

(b) The wheys, caseinates, or egg ingredients that are used in the formulation of a mixture under subsection (a) of this section shall:

(1) Have been pasteurized before being used in the mixture; and

(2) Contain only those ingredients that:

(i) Are recognized as safe by the United States Food and Drug Administration; or

(ii) Are authorized under regulations adopted under this subtitle.

(c) After the rehydration of a mixture under subsection (a) of this section, the mixture shall be:

(1) Cooled to a maximum temperature of 45 degrees Fahrenheit within 4 hours; and

(2) Frozen within 24 hours.

(d) The Secretary shall adopt regulations that comply with the provisions of this section.

[\[Previous\]](#)[\[Next\]](#)